



JOGGA

OVERVIEW

Jogga Bread Base is the bread base which has been in the assortment for longest and is a true classic. A blend which is rich in fibre makes the bread timeless, and the mild flavour with moist texture makes it easy to understand why it stays popular.

The product gives an excellent volume and good structure to the bread. It works well to refrigerate overnight or for shorter periods in the freezer. It's also a great foundation for recipe development.

Only add wheat flour, yeast and water. To increase the fibre content, replace part of the plain flour with full-grain flour. It gives a healthy result which meets most flavour expectations while delivering an end product with a high fibre content.

Explore all the healthy reasons for baking with whole grain [here!](#)

Ready to start baking with Jogga bread base? [Click here](#) to find the recipe for delicious bread now!

INGREDIENTS

WHEAT bran, malted WHEAT flakes, WHEAT GLUTEN, RYE flour, WHEAT flour, salt, malt flour (BARLEY), dextrose, diacetyltartaric acid esters of mono and diglycerides (E472e), sugar

PACKAGING

Code
3990-0088

Size
20 kg

Type
Bag

Palletisation

METHOD

Group 1	
Ingredient	KG
Water	1.300
Jogga Bread	0.500
Dry yeast	0.020
Wheat flour	1.200
Total Weight: 3.020	

DESCRIPTION

Mix ingredients to pliable dough. Normal processing times. Dough temp: 26-28 °C Starting temp: 240 °C Resting time: 20 min Steam approx: 20 sec Proving time: 37 °C approx 50 min Oven temp: 210 °C Baking time: 550 gr approx 25 min



STORAGE

Dry conditions, room temperature up to 25°C, relative humidity max 65%.



SHELF LIFE

240 days



TYPE

Powder



CATEGORY

Bread Mixes & Concentrates



FINISHED PRODUCT

Baguette, Chilled dough, Crisp bread, Crusty bread, Fibre rich, Frozen dough, Rolls, Rusk, Tin bread, White bread



BRANDS

Bakels